A

# TREATISE

ON THE

## WINES of PORTUGAL;

And what can be gathered on the

SUBJECT and NATURE of the WINES, &c.

Since the ESTABLISHMENT of the

ENGLISH FACTORY at OPORTO

ANNO 1727:

ALSO,

## A DISSERTATION

ON THE

NATURE and USE of WINES in GENERAL

IMPORTED into GREAT-BRITAIN,

As pertaining to LUXURY and DIET.

In TWO PARTS.

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THE SECOND EDITION, CORRECTED AND ENLARGED.

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By JOHN CROFT, S.A.S.

MEMBER OF THE FACTORY AT OPORTO, AND WINE-MERCHANT, YORK.

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*Senſi ego, quum infidis pallida vina bibi.* PROPERTIUS.

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# WILLIAM CONSTABLE, Eſq;

*BURTON-CONSTABLE, HOLDERNESS.*

SIR,

COULD I diſcharge the many obligations I owe you with thanks, I would moſt willingly do it; but as all the thanks in the world are not of that avail, where the heart is above it, will juſtify my conduct in avoiding the ſcylla of the world, who pay in order to receive.

The name of Mr. CONSTABLE for erudition, polite literature, and, above all, the *amor patria*, attended with the beſt of ſocial qualities in domeſtic life, is too large a ſubject for my pen to expatiate upon.

His great candour, and being an Honorary Member of the Society to which I belong, will apologize for prefixing his name to the following pages, having the honour to be

*His devoted,*

*And obedient humble Servant,*

*John Croft.*

A

# TREATISE, &c.

IT was about an hundred years ago that the Portugal Wines were at the firſt imported into England, and chiefly or principally about the reign of Queen Anne, on the decadence or falling off of the Florence vintages, that the Wines from Oporto came into any ſort of draught or uſe; for, before the introduction of the Ports, there were alſo imported the Ribadavia Wines from Galicia, a province in Spain, though of this ſort there only uſed to come about two or three thouſand pipes yearly. They were a thin ſort of Wine; the Red not unlike what is called or termed in Portugal Palhete, or Methuen Wine, from one Mr. Paul Methuen, who was the firſt that mixed the red and white grapes together, and you may ſuppoſe a liquor nearly the ſame as Red and White Port being mixed. When the demand for this ſort of Wine became greater than its produce, eſpecially in a ſcanty vintage, it put ſome Engliſh Super-Cargoes who reſided there and at Viana * near Oporto, at that time, on teaching the Portugueze to cultivate the vineyards on the heights or mountains bordering on the river Douro, from whence the diſtrict takes the name of Sima de Douro †; it is about forty or fifty miles diſtant from the city of Oporto, where the harbour is, and where it runs into the ſea. It is vulgarly called by the Engliſh Factory reſiding there, The Wine Country, and from thence it is that the Wines are tranſported and conveyed down to the city of Oporto in proper veſſels, being a ſort of lighters or keels.

At the firſt cultivation of the vineyards, owing to more care and labour being employed, and the ſummer ſeaſons in Portugal being intenſely and exceſſively hotter than of later years, the Wines were then undoubtedly found richer, and of ſuperior ſtrength and mellowneſs to thoſe produced at preſent, at leaſt by the account of them

* A Mr. Peter Bearſley, an Engliſhman, who reſided at Viana as a factor, was the firſt who went to Oporto in the view, and for the purpoſe of ſpeculating in the Port Wines; and on the road to the Wine country, at an Inn, he met with an Elder tree, whoſe juice he expreſſed, and mixed with the ordinary Wine, and found it had the effect of heightening and improving its colour.

† Sima, in Portugueze, is high or up aloft.

Howel, in his Letters, ſays, Portugal afforded no Wine worth the tranſporting in 1634.

them from the old people in that country. It is chiefly owing to the delicacy and tenuity of the ſoil, and its being at a proper diſtance from the ſea, that the ſituation is certainly the beſt ſuited, or moſt favourable of any in Europe, for the growth of Red Wines of a ſuperior mellowneſs or body, which, owing to the ſyſtem of modern luxury, is ſo much familiarized to us by cuſtom in England, and ſo much adapted to the taſte and conſtitution of the Northern climates, as to become a ſtaple commodity; and an Engliſhman of any deſcent, condition, or circumſtances, cannot diſpenſe with it after his good dinner, in the ſame manner as he uſes a piece of Cheſhire cheeſe for pretended digeſtion-ſake.

As vineyards are a long time before they can poſſibly come to maturity, or arrive at any degree of perfection, even with the greateſt pains and care in the cultivating them, it may not be improper to enlarge a little upon this matter, it being a great argument againſt the late-projected ſcheme for planting and growing of vines in America, as well as the inconſtancy of that climate. Such was the caſe with thoſe of Sima de Douro; though the Wines ſo immediately came into a repute in England, owing to many circumſtances, but firſt and chiefly to the bad produce of the Wines of other countries, their falling off, and ſcanty vintages, as ſaid before; and ſecondly, to the advantage ariſing from the eſtabliſhing a Factory or Body of Merchants at Oporto, ſo far conſidered as beneficial in taking off the woollen manufactures of England, under the ſanction of thoſe moſt valuable privileges ceded by John IV. King of Portugal, in the year 1654, to Oliver Cromwell, and the government of England; from which time, for before that they went only as ſuper-cargoes, and returned again to England, we may date the firſt ſettlement of the Engliſh in Portugal: So that it does not appear that Port Wines have been at all known in the Northern countries of Europe above ſeventy or eighty years at the fartheſt; and even ſo late as Queen Anne's time, the importation was very ſmall; for it is related traditionally, that it was then cuſtomary in London, upon a meeting of two friends, to invite one the other to the Tavern to drink, or, in vulgar phraſe, to crack a bottle of Claret daſhed with Port: This only to intimate the extreme ſcarcity of the latter, and the plenty of the former.

In the infancy of the trade the firſt coſt of a pipe of Red Port in Sima de Douro was about 16 l. or 17 l. and the duty in England very inconſiderable to what it is at preſent, or has been of later years; all which ſerved, as well as the high demand they had, to encourage the Portugueze to attend to their vineyards, and neglect their corn-lands; for at that time of day the province of Sima de Douro was chiefly corn-land; and, from the richneſs of the ſoil, and the fruitfulneſs of the country afforded as fine a produce as

any

any in Europe, and ſo great a plenty as it was never known that the province of Entre Minho e Douro, or Oporto, wanted grain of any ſort; nor was it ever known, at that time, that any corn was imported or wanted from abroad, there being a regular and ſufficient ſupply from that rich and plentiful province. But by the ſettling or eſtabliſhing of the Factory of Oporto, the mutual intercourſe of the trade, and the encouraging demand from England for the Wines, with the cloſe attention of the natives to the growing and cultivating of the vines, it was ſoon ſeen, by degrees, that their corn-lands were changed into vineyards; and as the demand in England for the Wines was ſtill increaſing, and even much greater quantities were called for there than what could be expected from the natural produce, the Engliſh Factors and Wine-Coopers were induced to try the expedient of adulterating, and teaching the Portugueſe to ſophiſticate them; and, according to the Proverb, "what the Lion's ſkin would not do, to eke it out with the Fox's tail;" and this they effected principally with the juice of the elder-berry, inaſmuch as a great many elder-trees were planted, and ſoon ſeen to flouriſh in the vineyards; the chief uſe of which was, not ſo much to increaſe the quantity, as to give the Wine a colour, which was defective becauſe the red and white grapes were ſqueezed and jumbled together as they promiſcuouſly grew in the vineyards, and the giving the Red Wines a good deal of colour was, at that time, ſo much the more neceſſary, as in England they had been uſed to drink Florence Wine, which is high-coloured; and it was entirely owing, as ſaid before, to a ſcarcity of Florence Wine, that the Port Wines came into any ſort of repute in England, as being a proper ſuccedaneum for the other, being leſs racey and mellow than the Alicants from Spain; and ſuch was the high demand for them, that the Portugueze taking our woollen manufactures in return, not only cloathed, but enriched that province, and many of the Religious Houſes and Monaſteries derived their principal ſupport from it, for the Friars and Clergy having more ſpeculative time, with great power as well as landed property (means very authoritative in ſo deſpotic a country) ſoon became poſſeſſed of the beſt-ſituated and moſt extenſive vineyards, which duly became a principal and proper object for the Engliſh Factory, their Commiſſaries, or Brokers, to have a recourſe to, by the way of fixing on the purchaſe of Wine in thoſe ſituations, which afforded the greateſt quantity of that liquor; not only as it prevented the trouble of taſting every Farmer's produce of a few pipes or tonnels of Wine, but to bring them together with the ſmaller quantities, that the purchaſes might be on an average, or a general allotment; or, what they term at Oporto, a Batch; for the better purpoſe of doing which, it was neceſſary to ſecure theſe large lodges or repoſitories of Wine,

Wine, ſo termed, for the mixing ſuch a quantity together, in a view of ſhipping or ſupplying their employers, or general correſpondents in England, with as near as poſſible the ſame ſort of Wine, and reducing them at the ſame price or rate of invoice, leaſt ſome of the Wine Merchants in England ſhould take umbrage and offence at their Wine not being the ſame one as another's, or diſpute about the invoice-price not being charged in the ſame general manner.

After the Engliſh Commiſſaries have bought up, or ſecured, as they term it, the great lodges, they go buying and picking up the ſingle tonnels and pipes, and even grapes of the poorer ſort of Farmers and Vintagers in the Bica*; (which they term buying Wines in the Bica) and theſe, according to their quality, they either throw into the great heap, or reſerve by themſelves; for as ſometimes they even turn out the better Wines, they generally term them ſuperior in their invoices, and charge them accordingly at a higher price to the trade in England, or keep them for home-conſumption and private uſe at Oporto. The vineyards that belonged the Jeſuits' Convents or Monaſteries, were of the largeſt extent, and the Holy Fathers were more eminently ſkilful in the management of them, as well as the making and compoſing the Wines. Beſides, they being in the higheſt and beſt ſituations, afforded a Wine preferable, and which was bought at a dearer rate; and being ſtouter and ſtronger than common, went by the name of Prieſt Port in England, and the great and faſhionable demand for this probably added ſo much to the rents and revenues of their Colleges as to increaſe the number of their Order, or of Jeſuits; though Providence, the Alma Mater and Diſpoſer of all things, did not entirely reſerve its gifts in ſtore for them, but diſpenſed its benefit equally to others; and the all-genial Sun, which equally glances the divine influence of its rays on the juſt as well as the unjuſt, frequently brought about that, according to ſituation, the mellowneſs, or tenuity of the vintage, with other circumſtances of ſoil or ſeaſon, as eaſily to be imagined as related, a copious abundance ſhould riſe in one place where it had been wanted, or fall deficient in another where it had been enjoyed. To this it was principally owing, and ſometimes to the huſbandman's employing better pains and care, that the Wine of the Plebeian Vaſſal ſhould be deemed as good, and ſold as dear to the purchaſer as that of the Lord, and in conſequence that he ſhould grow

* Bica, in the Portugueze language, means a heap.

By the treaty of privileges with Portugal, the Engliſh were allowed to have four eſtabliſhed houſes of commerce in the Brazils, which article of privilege they virtually poſſeſſed for many years, as appears by the ratification in ſubſequent treaties;—but this, and their being allowed to ſhip their inferior Wines (which were not fit and ſuitable for the Engliſh market) to the Brazils, is now intirely forbid and done away by the law of the Portugueze Wine Company.

grow rich and emulate his Superior in the neceſſary conveniences and even luxuries of life; for it has often been ſeen and noticed at Oporto, that the meaneſt Labradores, or Farmers, of the diſtrict or territory of Sima de Douro, after having, in a good year, ſold their Wines well and profitably, have come down to the city, and bought cloaths of the richeſt brocades of France, and ſtrutted with them in the ſtreets like ſo many Peacocks, and thus vied with each other in the gaudineſs of apparel. This only by way of illuſtration, to intimate that very great fortunes and eſtates were acquired or raiſed even by poor Peaſants out of a few acres of deſert, ſteril, and uncultivated lands; and this likewiſe to ſhew the very ſuperior profit of planting and cultivating a vineyard, to the tilling of corn-lands; on which, Mr. St. Pierre, in his treatiſe on the cultivating the vine, ſays, "That the produce of a vineyard "is greatly beyond that of the ſame quantity laid out in corn-lands, "or even in gardens, if ever ſo properly managed; for an acre "of vineyard-ground commonly yields from ten to twelve muids "of Wine, one year with another. A muid is about 51 gallons; "ſo it yields about three or four pipes; and there is beſides the "profits of the ſlips, which ſhoot up in great numbers, and which "either may be converted into new ones, or ſold, beſides the "profit of the grapes, whether for domeſtic uſe, or dried into "raiſins, for foreign ſale." The great emolument and advantage ariſing from the produce of the vineyards, and particularly of thoſe in that diſtrict, was a ſufficient inducement for the Portugueze to turn their corn-lands into vineyards, which meaſures naturally brought about, and that too in a ſhort time, ſo general a want of corn as, in a ſcarce year, portended a famine to that part of the country, and, at the ſame time, ſuch a redundancy in the quantity of Wine as was aſtoniſhing; and tho' ſuch an article was ſcarcely ever known to be imported from foreign markets, yet in the year 1753, which was a very barren, dry, and ſteril year in Portugal, there was the greateſt demand imaginable for foreign corn, and a particular want of Maiz or Indian wheat, the ſort moſt commonly produced and conſumed by the Peaſants; however a number of veſſels, corn-laden, were ſoon ſeen to arrive from America, France, and almoſt all parts of the globe, and conſiderable fortunes were made by ſeveral Merchants at Liſbon and Oporto, who ſpeculated and traded in that commodity; at the ſame time you might have travelled over what is vulgarly called the Wine Country for almoſt a month together, and nothing but vineyards would ſtrike your view. From the prodigious quantity of Wines in a favourable year of vintage, and owing, perhaps, to double the quantity by adulteration, it happened that, in the year 1755, the Wines were offered at about 2 l. and 3 l. per pipe in the Wine Country, and even ſo they had hardly a ſale for them, owing to the decreaſe in demand

for them from England, which aroſe from the quantity of made Wines, as well as the great adulteration there; and as the Wines were in general but ordinary of that vintage, the Engliſh Factory not only neglected going that year to the Wine Country, as uſual, to purchaſe or buy the Wines, but ſent remonſtrating printed letters to their Portugueze Wine-Brokers, which were circulated about the country, purporting, that if the owners of the vineyards did not forbear the adulteration of the Wines, they would not fail of getting a proper intelligence of the principal aggreſſors that way; and, in ſhort, would not buy their Wines of them at any rate, nor even give themſelves the trouble of taſting them. This letter had ſuch an effect on the Wine Country in general, and the Vintagers in particular, who were very much diſguſted at it, as well as aggrieved by not ſelling their Wines to the Factory, and by the Engliſh Commiſſaries not repairing thither, as uſual, for that purpoſe, and taſting their Wines, that the Portugueze Farmers and Vintagers came down in a body to Oporto, and offered their Wines to them at their own terms and price. But this was without avail, (chiefly owing to the circumſtance as before related) and therefore they aſſociated in employing Deputies to go down to the Court at Liſbon to repreſent their grievances, and the diſtreſs they laboured under from the Engliſh not buying their Wines as before, and the great loſs it was to the country and the province in general, as on the diſpoſal of the Wines depended its principal ſupport. At the ſame time they produced to the then Principal Secretary of State, Sebaſtian Joſeph de Carvalho (afterwards Conde de Oeiras) the printed letter which the Engliſh Factory had ſo very imprudently diſperſed about the Wine Country, through the channel of their Brokers, the ſubſtance of which letter was worded in the moſt comminatory and threatening terms of language, (according to the conſtruction which they were pleaſed to put on it) tho', in fact, it implied no more in plain Engliſh than this, That if the Portugueze did not leave off adulterating their Wines, the Engliſh Factory would not buy them. This, tho' nugatory or trifling in itſelf, and ſo conſidered at firſt by the Vintagers, yet ſtill ſerved to make a principal handle and argument for eſtabliſhing the monopoly of the Portugueze Wine Company at Oporto, a proceeding very fatal, as may be read in the annals of that country, for it was accompliſhed at the expence of blood and rebellion to Portugal, and to England of double the price for the Wines that they uſed to be purchaſed at before; beſides which, it was liable to be conſidered in the light of an inſult offered by the Engliſh to the Portugueze, as the Court would chooſe to take it; for when the Deputies of the Factory went down to Liſbon with a remonſtrance, ſetting forth their grievances occaſioned by this monopoly, in reſpect to a free trade, the hardſhips that they laboured under, particularly the

the infringement of their privileges, and the treaty of commerce, as acceded to them time out of mind, and ratified by the ſeveral Kings of Portugal, the Deputies were treated contemptuouſly by the Secretary, then created Marquis of Pombal; and when they named the Britiſh Factory, he ſaid he never heard of any Britiſh Factory but one, and that was on the Coaſt of Coromandell, and that it was the higheſt piece of inſolence for a handful of Engliſh to give themſelves ſuch conſequence, by printing ſo dictatorial a letter, with the name of the Engliſh Factory at the bottom, which was treating Portugal as ſcurvily and inſignificantly as if it was the moſt petty Republic imaginable, and not a Kingdom that had an indiſputable right to make its own domeſtic laws.

This fineſſe of the Miniſter did in no-wiſe exculpate the certainly inconſiderate conduct and ill-adviſedneſs of the Factory in planning ſuch a letter, which has ſince proved itſelf, in the inſtance of the Wine Company, which gave a ſevere check to the Factory, and the extracting ſo many thouſand pounds annually from England, by the exorbitant price charged on the Port Wines ſince this monopoly took place; nay, it was even advanced ſo far againſt them as to be inferted in the articles of the new laws of the Company, that the Engliſh Commiſſaries, as the Miniſter ſtiled them, and reſident at Oporto, were even anxious of having the Company eſtabliſhed, as plainly appeared by their own letter, which, at the interview, he produced to the Deputies of the Factory, and which he ſaid they had handed about the Wine Country, and pretended that it was the principal reaſon of its taking place; nay farther, that it was for a mutual benefit, though at the ſame time the law of the Company bore ſo hard upon them, that it appeared to be the iment of the ſaid Company to deprive the Engliſh entirely of the Wine commerce, and by theſe indirect means to force them out of the kingdom.

This article of the ſhipping of Wines being the only branch of the trade left to the Factory, that was not quite engroſſed by the Portugueze, by the inſtitutional law of the Company they reſerved to themſelves the whole power over the Wines, and there was to be a demarcation of a particular ſpot or territory of what they preſumed to dictate to the Factory to be the beſt and propereſt ſituation for Wines, and which they termed Factory Wines, or ſuch as they ſhould deem moſt ſuitable for the Engliſh market; though it was equally impoſſible and abſurd to attempt to aſcertain this properly; for as thoſe they ſelected were of the hotteſt ſituation, in a dry year the Wines would naturally be too mellow, and even ſome years like ſyrup, and not at all uſeable as a vinous liquor. The Engliſh were at the ſame time denied the liberty of mixing them with the Wines without the demarcation; for it might happen from a great variety of circumſtances, but more particularly from

a better management, or more favourable ſeaſon, that the vineyards in theſe more moderately warm ſituations might afford the better Wines, which had frequently happened; for the Sun, as before obſerved, equally ſheds his beneficent rays on the juſt and the unjuſt. The Wine of the poor Peaſant would ſometimes pleaſe the Engliſh purchaſer better than that of his arrogant Lord; by this means they grew rich, and would even emulate him ſo far that, as Shakſpeare expreſſes it, "The toe of the Peaſant ſhould kibe the Courtier's heel;" and many families were raiſed out of Plebeian ſtock to vie in honour as well as riches with their Superiors of more ancient and noble race. This more particularly claſhed with the ſyſtem of government, which, being abſolute and deſpotic, makes it a crime in the Vaſſals or Commonalty to become rich. This was as inimical to the State as ſuperior power in the Nobility; and where honour is the only ſhadow graſped at by all who are at any diſtance from the Court, this was a motive, as well as that before-mentioned, for expelling the Engliſh Factory from Oporto, and which induced the Miniſter Pomball to mark out the line of diſtrict or allotment, including the vineyards only of the principal Gentry and Religious Houſes, and excluding thoſe of the menial Vintagers or Farmers, rendering theſe laſt for ever incapable of producing Wines for Engliſh exportation, or for the Northern countries. This was intended to leſſen, by degrees, the number of vineyards, particularly of thoſe belonging to Plebeians, ſo that their lands ſhould be reconverted to the growth of corn, and the Secretary of State reſted it in this point of view, as the Dutch did with their ſpices, by conſuming half the quantity, to enhance the value of the reſt, which meaſure ſoon took effect by the arbitrary meaſures of the Court, and in conſequence of this monopoly; for as in the year 1755, a pipe of Red Port might have been bought from 2 l. to 3 l. per pipe in the Wine Country at the firſt hand, immediately on the firſt ſetting up of the Wine Company they got up to 8 l. and 10 l. per pipe; and their agents went on proſecuting their iniquitous meaſures, by forcing the Engliſh Factory to buy Wines only in this particular ſpot of the demarcation by indirect means, and in order to keep up the reſalvo of not infringing the articles of the privileges, and the treaty of the ſuppoſed free commerce. It is true that the Factory might buy without the diſtrict, or where they pleaſed, but then they could not export or extract them out of the Wine Country, ſo that they had not the power of burning or diſtilling them into brandy, of parting or mixing them with other Wines in their lodges or vaults; or, in ſhort, of exporting them to England, which was the prime object of their trade; ſo that, in fact, the purchaſing of theſe Wines within amounted to little leſs than a prohibition to purchaſe thoſe without the demarcation, though they might turn out ever ſo good;

for

for they were held up to the Engliſh by the Wine Company as inſufficient for exportation, though they ſtill reſerved to themſelves the power of exporting them, all which was abſolutely contrary to the treaty and privileges of an Engliſhman, either as a ſojourner or as ſettled in Portugal, and as acceded in the time of Oliver Cromwell. One of the articles of the treaty poſitively and expreſsly ſays, that the Britiſh nation might buy, when and where they pleaſed, in any part of Portugal, any ſort, or genero, or commodity of the growth thereof, and ſhip it off without any let or moleſtation whatſoever. At the ſame time the Wine Company reſerved to themſelves the excluſive privileges of buying theſe inferior Wines, as they pleaſed to call them, which they could either ſell to the Engliſh Factory, or ſhip to England on their own accounts, and in this manner greatly underſel them. It appeared, therefore, plainly to be the driſt and very deſign of the Wine Company to keep up an exorbitant price for their choice Wines, and by interfering, through their own medium, and claſhing thus with the Factory, in the end to reduce them to buy of the Company, or oblige the Engliſh to quit the kingdom, which was tantamount, as it was impoſſible for people, of either ſpirit or property, to attempt carrying on any ſort of buſineſs under ſuch tyrannical reſtrictions. This monopoly ſtruck effectually at the root of the Engliſh treaty of the privileges, as may be ſeen clearly from the laws of its inſtitution, vide Sect. 10, p. 23, and Sect. 33, p. 57. enacted Sept. 10, 1756, tho' couched in as evaſive terms as poſſible.

However, ſince the deceaſe of the late King, and the preſent acceſſion to the throne, attended with the political diſcarding of the late Miniſter Pomball, things have taken another turn, and though the Wine Company ſtill ſubſiſts, there is a greater latitude ſhewn by them to the Engliſh, in reſpect to their purchaſing of Wines in the country, and a much greater allowance and indulgence from the Portugueze Wine Company in reſpect to a free trade, which was never brought about virtually by any proper requiſition from our Court, but has merely depended on the mercy of the Portugueze Wine Company, or the policy of the Court of Portugal, which would not entirely expel the Engliſh Factors from Oporto and the circumjacent places, as they generally employed a large capital of money in Wines and the other generos or commodities of that country, for which purpoſe, ſince the inſtitution of the Company, a very large one was neceſſary, by reaſon that the Wines were bought at double the price as before it took place, and the Factory were obliged to keep their Wines ſo long on hand in their warehouſes in Portugal, as they were not demanded in ſale from England of ſo conſiderable a time, it having become the cuſtom or faſhion there to uſe none but the oldeſt Wines. Though the Engliſh remained in the country under theſe diſagreeable circumſtances

ſtances of the loſs of their trade, and the inſults from the Portugueze, both to their perſons and property, ſtill they were in hopes of redreſs from England, and a removal of the grievances they lay under from this monopoly; but by reaſon of their connections and dependencies they were obliged to ſtay at leaſt till ſuch time as they could get in their effects. This the Wine Company were well aware of, ſo that it not only inſured them a readier conſumption for their Wines, but it even rendered the Wines a more ſtaple commodity, and it enabled the Portugueze, who are naturally uſurers, to lend their money at an exorbitant intereſt to the leſs-eſtabliſhed houſes, in point of credit, belonging to the Factory, which they received again in purchaſe for their Wines.

The inſtitution of the Wine Company, as has been before related, ſtruck effectually at the root of the Engliſh privileges in Portugal, and indeed at the civil rights of mankind in general; for I believe it is unprecedented, in Europe at leaſt, or in any other country, that a traveller ſhould not be at liberty to purchaſe, for his money, the genero or commodity of that country, and ſhip them off for his own, (if not prohibited goods) and carry them with him without any let or moleſtation whatever, except that of paying the King's duties.

The Portugueze ſet about eſtabliſhing this Company in the year 1756, when England was engaged in War with France and Spain, and they availed themſelves of this critical conjuncture. Notwithſtanding the repeated remonſtrances made by the Repreſentatives of the Engliſh Factory, and the Portugal Merchants in London, to the Miniſter, the grievances ſtill lay unattended to, as Mr. Pitt, then Secretary of State, was employed and entirely immerſed in ſchemes and plans of war. This belligerent Miniſter did not favour the commercial intereſt ſo much as he might have done, as fearful at the ſame time of giving umbrage to the Court of Portugal, whoſe friendſhip we were then ſoliciting, becauſe a rumour was ſpread about of their coming into the family compact with France and Spain, which gave the Portugueze an opportunity of treating the Engliſh Merchants with great inſolence and contempt; nay, they even went ſo far as to threaten impriſonment, upon a very ſlight pretence, to the Engliſh Conſul at Oporto, and nothing was more common than their talking of expelling the Engliſh from their country. This conduct was conſidered ſo notorious that it is handed down to us in Hiſtory. Not to digreſs farther on this ſubject, I ſhall only add, that they uſed to ſay that as the privileges were granted to Cromwell, who was an Uſurper, they were not obligated to obſerve them. Afterwards, in the year 1762, when we ſaved Portugal from the Spaniſh yoke, their ratifying the treaty to the full extent ſhould then moſt properly have been inſiſted on,

as it was a fair and good opportunity for our Government to have determined on the Company's being abolished at that time.

The Engliſh privileges had exiſted from time immemorial in Portugal, but of late years they have been grievouſly infringed. A large collection of thoſe granted by the ſeveral Kings of Portugal to the Engliſh, which were even ſuperior to thoſe enjoyed by the ſubjects of Portugal themſelves, may ſtill be ſeen. I do not know whether they ſhould not properly be termed charters, as they are copied from the archieves of that kingdom, in the Torre de Tumbo at Liſbon; but the moſt ancient were thoſe of King Ferdinand, whoſe reign did not begin till 1367. There are ſeveral of John the Firſt, his ſucceſſor; to which, and ſeveral others granted by his predeceſſors, I refer my reader.

Davenant, Inſpector-General of the Imports and Exports, in his Report to the Commiſſioners for ſtating the Public Accounts in the year 1669, ſays that no Portugal Wines were entered in the Cuſtom-Houſe books at that time. It was only at the epoch of the Reſtoration that the uſe of Wines became at all common in England, at which juncture they were chiefly imported from France and Germany. In King William's time, ſome Wines were ſent to England, but in no great quantity. In the year 1702 the war broke out with France and Spain, and the Portugueze joining the allies, the next year a new treaty, commonly called the Methuen Treaty, was concluded upon that occaſion by Queen Anne, by which Portugal Wines were to pay one-third leſs duty than French Wines. From this time we may date the general uſe of Port Wines in Great Britain.

At firſt the export was about 5000 pipes, and in the year 1780 it was found to be from 20 to 30,000 pipes a year. The Wines about Viana, near Oporto, were at firſt in great repute. The Wines of Sima de Douro came in demand afterwards. It was about the beginning of the preſent century that Port Wines firſt came into England, as already mentioned, and the quantity was about 5 or 6000 pipes a year.

In the year 1701 the Douro Wines were ſold in the Wine Country at 10 millreas, about 2l. 15s. per pipe; in the year 1731 at 48 millreas, about 13l. per pipe; in the year 1755 at 12 millreas, about 3l. per pipe; in the year 1779 at 30 millreas, about 8l. per pipe. This is only mentioned in reference to what goes before, with reſpect to the demand of the Wines for England, or the ſmall quantity in point of vintage.

The Engliſh Super-Cargoes firſt eſtabliſhed themſelves under the Sanction of the privileges granted by the Court of Portugal and authority of England, in the year 1656, when Cromwell gave the patent of Conſul-General to one Thomas Maynard, with a patent of Vice-Conſul to his brother, Walter Maynard, of the Vice-Conſulſhip

Conſulſhip at Oporto, in the year 1659. It was only in the year 1727 that the Britiſh Merchants or Factors at Oporto in a manner incorporated themſelves, and made certain rules for their proceedings, which have been obſerved with very little alteration ever ſince.

The beſt Wines afforded at the vintage are when there are feweſt raiſins among the grapes, owing to the extreme heat of the ſun, or when, in conſequence of the exceſſive rain, many of the grapes do not become ſo full as to burſt; but ſtill a little moderate rain at the time of vintage does good, as it plumps up the grapes and waſhes the dirt from them, affording them alſo a fine bloom. It is the ſkin of the grape which gives the colour to Wine, and the thicker the ſkin, the deeper is the colour of the Red Wine. In a very hot ſeaſon, at the vintage-time, the Wines ſhall be ropy and thick like ſyrup; on the contrary, when too great a quantity of rain falls at the vintage, the red grape will be almoſt the colour of the white, and even requires the juice of the Elder to give it a proper red, though now all ſuch ſophiſtication of the Wine is not only ſtrictly forbidden in Portugal, but attended even with capital puniſhment and confiſcation of the Wine, as may be ſeen in the new Portugueze laws relating to the Wine Company *. The Liſbon Wines are ſo well known that there is no occaſion to dwell much upon them; ſuppoſe the quantity not above 4 or 5000 that has come of late years to England; it is all now termed or promiſcuouſly called Carcavello, tho' in fact it is a quite different Wine, and ſo called from the village of Carcavellos, near the Rock of Liſbon, where the late Marquis of Pomball had a quinta or vineyard which produced yearly about 50 pipes of a much ſtronger and richer Wine than the common ſort of Liſbon Wine, and it is charged at a much higher rate in the invoice to the Wine Merchant, and theſe Wines, when good, and what is called a mellow vintage, are very rich indeed.

Sect. X.

* By the law of the general Company of the Alto Douro, it is expreſsly provided, that if an Alder Tree is found in or about a vineyard, the penalty of forty ſhillings ſhall be incurred;—and if any of the Berries, or expreſs'd Juice, (which they term Baga) is found or diſcovered in any lodge or repoſitory of Wine, beſides the confiſcation of all the Wines of the ſaid lodge to the Company, the owner or proprietor is liable to be impriſoned at the mercy of the King.

This I knew put in execution, and ſeveral Gentlemen of family and high rank in the Wine Country were ſent to priſon on ſuſpicion only, ſome Elder Berries having been unluckily ſtrewed in the path way of their lodges, which might have been done through an evil deſign.

The Portugueze not being allowed to add the Elder Juice to their Wines, is the reaſon why the Port Wines either come over of late years ſo deficient in colour, or loſe it ſo ſoon, that they will not keep properly in bottles above five years, without becoming pale and tawney. This, and the very ſmall portion of brandy afforded to put in them, owing to the exorbitant price it is held up at by the Company, the ſole venders of it, is a very ſufficient argument againſt the Port Wines being ſo long kept, as well as that the Vintages, for many years paſt, have not afforded ſo rich or mellow Wines as they formerly produced.

Sec. X. Of the law, ſtiled The general culture of the vineyards of the Alto Douro.

The principal object of this Company is, the better to ſupport, with the reputation of the Wines, the culture of the vineyards and at the ſame time to benefit the commerce which is carried on in this commodity, eſtabliſhing for it a regular price, from which may reſult a competent convenience to thoſe that cultivate it, and a reſpective gain to thoſe who trade therein; avoiding, on the one hand, the exceſſive prices which render the conſumption impoſſible, and therefore ruinous to the commodity; and, on the other hand, avoiding its decline ſo much, that the Vintagers cannot afford to ſupport the annual expence of its culture. But as it is neceſſary for theſe uſeful ends to eſtabliſh competent funds, the capital ſtock of the Company ſhall be one million two hundred thouſand cruzades, or Portugal crowns *, divided into actions of four hundred millreas each, the half of which may be advanced in competent Wines, fit to receive, in which the Actioniſts may be willing to intereſt themſelves, and the other half ſhall be preciſely in money, that the Company may thus comply with its obligations of aſſiſting the urgencies of the vintage and commerce in the following manner, viz. Out of the aboveſaid fund the ſame Company ſhall lend to the neceſſitous Vintagers, not only what may be preciſely neceſſary for the cultivation and dreſſing of the vineyards, but alſo what more may ſuit them towards ſome of thoſe minute expences which the preſervation of human life makes daily indiſpenſable, without taking of them for theſe loans an higher intereſt than three per cent. provided ſuch loans do not exceed half the common value of the Wines.

N. B. By the above article of this law of monopoly, it is obvious and very apparent, that the Vintagers, and thoſe poſſeſſed of Wines, by entering them in the Company's ſtock and magazines, become Actioniſts, and may conſequently exact their own price for them from the Engliſh.

Sect. XXXIII. "That the Vintagers, and thoſe who purchaſe "of them, may govern themſelves upon certain principles, ſo that "neither the vintage may pretend to reap from the ſales gains "prejudicial to the commerce, nor the commerce in the cheapneſs "of the purchaſes of the commodity, may ruin the vintage, the "Company ſhall unalterably pay for all the Wines which it takes "for its embarkation, the prices of 25 and 20 millreas per pipe, "according to their two different qualities, in ſuch manner that, "even in caſe of their being a great ſcarcity of the aboveſaid qua-"lified Wines, and a great vent for them, thoſe of the firſt qua-



* A Portugal crown is about two ſhillings and twopence.

" lity may not exceed the price of 30 millreas per pipe, and thoſe " of the ſecond 25 millreas."

The aforegoing Sections are here tranſlated into Engliſh, as literally as the idioms of the two languages will admit of.

By a letter received from Oporto, dated December 1787, ſays, the Portugueze rule over the Engliſh Factory there with a rod of iron *, nor do they attend much to the treaties pending, on the ſuppoſition that England cannot diſpenſe with their Wines at any rate; eſpecially as this year thirty thouſand pipes have been demanded for Great Britain and Ireland.

A mill cruzados is about an hundred and forty pounds.
A millrea, five ſhillings and ſixpence.

* By thel aws of the Wine Monopoly, or Company, the Britiſh Factor could not ſhip off any Wines for Great Britain or Ireland, without their being firſt approved by ſaid Company's Factors; and if they refuſed them as unfit, or not proper for the Engliſh Market, the Factor had no other alternative or mode of diſpoſing of them, but by making an humble Petition to the ſaid Company, to accept of them on their own terms of price.

The Portugueze Wine Company ſent ſamples of their choiceſt Wines to their then Envoy, or Miniſter in London, (Mello) to diſtribute as preſents, and negotiate among our firſt Nobility, under the denomination of the King of Portugal's Port; and it met a very candid acceptance as ſuch.

PART

# PART II.

# A DISSERTATION

ON THE

# NATURE and USE of WINES

THAT ARE GENERALLY

## IMPORTED into ENGLAND,

AS PERTAINING TO

## LUXURY and DIET.

*And the Vine ſaid, Should I leave my Wine, which cheareth the hea of God and man?*

JUDGES IX. 13.

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AS Wine greatly elevates and exhilerates depreſſed ſpirits, an remarkably chears old age, it is frequently termed its milk, and all countries, from the earlieſt antiquity, have preſcribed its uſe as a moſt ſovereign cordial and relief to the fatigues of life. Indeed we learn that Noah was the firſt that planted a vine, and intoxicated himſelf with the juice of it. It is often mentioned with applauſe in the ſacred text, and by the greateſt philoſophers as well phyſicians, who have all recommended the moderate uſe of it*.

It is probable that Hippocrates was the firſt that introduced the uſe of Wines into the practice of phyſic, as Greece abounded with the greateſt quantity both of a light and generous nature; for the climate and ſoil were ſo remarkably favourable for the cultivating of the grape, that it was the cuſtom of the ancients to daſh or mix their ſtrongeſt Wines with water †.



* The vine was known before the flood and Noah's time, ſays Procopius of Gaza, one of the moſt ancient interpreters of ſcripture; but he does not allow that the uſe of Wine was known before that Patriarch.

*Vide Turner de Ebriet. libr 1. chap. iii.*

† Ælius aſſures us the Greeks put perfumed oils into their Wines, which, tho' at firſt, uſed medicinally, as an antidote againſt epedemic infection, they afterwards continued to uſe for luxury.

This great phyſician, in his Treatiſe on Regimen and Diet, has induſtriouſly mentioned it, as well as treated of moſt vinous liquors; and has told us how, by their being reduced with water, he turned them into a powerful ſtomachic cordial; and when he would reſtrain the motion of the blood, and effectually cool and dilute it, he would add the vinous juice in a very ſmall quantity, to remove and ſtir up the heavineſs, and give ſpirit to the ſluggiſhneſs of the watery fluid, ſo that it might the ſooner and eaſier permeate and penetrate the ſmaller veſſels and pores of the body; and this practice has been followed by phyſicians of much later date, particularly in fevers; and it is readily found, by common experience, that water, with a ſmall portion of Wine, admirably cools and refreſhes after travelling, and too great fatigue in hot weather. Moreover, a famous Writer of Natural Hiſtory enumerates many eſpecial and ſpecific virtues in the Aſiatic, Greek, and Italian Wines, and the ſame obſervations have been followed by many other authors of leſs note, which it is foreign to dwell on farther than by improving on the obſervations and methods of the ancient phyſicians, in knowing how they have performed many great and happy cures by the help of the vinous liquid.—Hoffman ſays, experience proves, that thoſe climates which produce the beſt Wine have the moſt wit. Hence it was, that the Greeks were called the *Fathers of Wiſdom*. till the Turks rooted out their vines, as inimical to their polity and religion.

——— *Data tempore profunt,*
*Sed data non apto tempore Vina nocent.*

## On the NATURE of WINE.

### Sec. I. treats of the parts of which Wine is conſtituted or compoſed.

So much fermentation can be brought on in the juices of moſt vegetable plants, either by the property of their nature, or by action, that they ſhall become altogether vinous. The juice of berries, apples, and almoſt all ſummer fruits, well ripened, being preſſed, boiled, and inſpiſſated, affords a durable maſs, a quantity of which being again diluted in water, even in the winter ſeaſon, yields its primitive flavour, whether it be prepared with ſugar or without. The ſame juice being expreſſed in the vintage time, works and froths; after which, the lees ſubſide, and thus is Wine made. The whole proceſs whereof is borrowed from chymiſtry. *Vide Boherhave's Chymiſtry, by Shaw, 4to edit. page* 108, *Art. of Wines*;

*Wines**; but we will confine our obſervations to that of the vine.

The parts which conſtitute Wine are an inflammable ſpirit, a thick ſubſtance or body, oleaginous, unctuous, of reſinous quality, and gummy, with a tendency to breed tartar and water. When Wine is put into the vaſe of a glaſs retort, and is expoſed to a moderate heat, the inflammable ſpirit firſt aſcends, after which the water, joined with acid and an eſſential oil; in the mean-time the fixed air being removed within, which in Shaw's Chymical Lectures, p. 210, is called the *middle ſubſtance* of the Wine, it deſerves notice, that Wine being blown off, or diffuſed from its priſtine ſtate by theſe ſeparate parts being mixed together, which before were joined, it evidently appears, as they are ſo diſſolved and ſeparated, that they cannot gain or acquire their former ſtate.

Sec. II. treats of the Wines commonly imported into England.

It comes next that we ſhould ſpeak of the Wines in common uſe, which I ſhall deſcribe or point out in few words. But what regards fermentation is not ſuited to our ſubject; therefore, for the ſake of brevity and regularity, I ſhall only ſpeak of the different ſorts of Wines, and their peculiar active quality on the conſtitution, &c.

## RHENISH WINES.

The learned and famous phyſician Hoffman has moſt accurately deſcribed the nature and quality of this Wine, which he ſeems to prefer to all others of the German growth. The firſt, or principal, is what is called Hoc†, from Hockheim, a village contiguous to the Rhine. Not far off is another village, which alſo produces Wine of a moſt excellent quality, tho' inferior to the other.

* The countries which do not afford Wine, were taught by Iſis and Oſiris a manner of preparing beer from corn, which was appoſitely denominated Cereris Vinum, or the Wine of Ceres; accordingly, Cornelius Tacitus relates that the ancient Germans made a Wine of corrupted corn.

† In Minſhew's Etymological Dictionary, you will find the word *Hock* derived from the flower *Holi.-Hocke*, which uſed to be boiled up with Wine, ſo called from *Hoquet*, a French word, the Hiccough, or Singultus; ſo, perhaps, when that liquor was diſuſed as a remedy for the diſorder, Rhenish Wine was ſubſtituted inſtead of it, as it all promiſcuouſly uſed to be called Hoc, till of later years that the diſtort took place of Old Hoc, from the age of the Rheniſh.

The beſt account of Nectar, ſo often mentioned by the Poets, and of fabulous relation, is, that it was the fineſt ſort of the Paleſtine, or Grecian Grape, which arrived naturally to ſuch a perfect ſtate of maturity, as to expreſs its own juice ſpontaneouſly.

other. They all riſe in price in proportion as they are more or leſs diſtant from the diſtrict, or according to contiguity with the principal vineyards and growths, which are adjacent to the river Rhine. The Hoc Wines, which are commonly and only ſo called by the Engliſh, (for they altogether and promiſcuouſly termed *Ryns Win*, or Rheniſh Wine, by the Germans) are undoubtedly to be preferred to any others, as Wines of this ſort contain a great quantity of vinous ſpirit, with much tartar; for which reaſon, tho' leſs generous and ſtout than moſt other Wines of the ſame ſtrength, yet they warm, and remarkably reſiſt putrefaction. Hoffman ſays, as they partake of a ſalutary acid, they are leſs apt to affect the head, and more equally promote the other ſecretions than any of the ſame ſtrength; but they are more eminently uſeful for their antiſeptic quality in all diſeaſes where the humours are diſpoſed to a putrid ſtate, particularly in ſlow fevers of that kind.

The Moſelle Wine poſſeſſes nearly the ſame ſpirit as the Rheniſh, but with it a greater quantity of thick, unctuous, or oily matter; and if it is not kept with the greateſt care, it ſoon becomes vapid, and loſes its ſtrength. It is reported by ſeveral, that the German Wines, particularly the Rheniſh, breed the ſtone; but there does not ſeem the leaſt reſemblance or affinity between the tartar of the Wine and the ſtone of a human body, and experience ſhews the contrary; nay, Hoffman goes ſtill farther, by ſaying, thoſe that drink Rheniſh Wine never will have the ſtone.

## HUNGARIAN WINES.

Hungary produces many Wines of excellent quality; the moſt famous is Tokay; but Douglas ſays it is a miſtake, that there is but little of this Wine produced; on the contrary, there are many vineyards which produce it, and it is in the hands of many people. This Wine is pure and neat; it is a little oily and unctuous, contains a ſmall quantity of tartar, and in its taſte is like what the Italians term a *Dolce Piccante*, or a dulcet acid. It is not eaſy to mix Hungarian Wines with others, particularly Rheniſh. If a caſk ſhould by chance be emptied to ſuch a pitch, and afterwards filled with Rheniſh, the liquor would ſoon vitiate or corrupt it.

FRENCH

Boerhave ſays, a vile practice formerly obtained in Germany, which has ſince been ſeverely, but juſtly puniſhed, of tempering the rough, ſour Rheniſh Wines with lead, which gave them a grateful luſcious richneſs; but ſubjected the drinkers to an incurable palſy. *Vide Shaw's Boerhave's Chymiſtry, 4to. edit. p.* 199.

The beſt way at the drawing of Rheniſh for bottling, is to rinſe and waſh the bottles well with Brandy, which, in ſome meaſure, corrects the Saline acid, and prevents its caning.

## FRENCH WINES.

Theſe are to be conſidered properly, as of a country bordering on the North. What are commonly uſed in England, are theſe three ſorts:

CHAMPAIGNE,
BURGUNDY,
BOURDEAUX Wine, or CLARET *.

Almoſt every province ſupplies a ſufficient quantity of Wine for its inhabitants. But of theſe three there is the greateſt produce or quantity made, and they are ſufficiently generous; for though it is objected that they have not undergone ſo ſtrong a fermentation as thoſe more to the South, ſuch as Vin de Beaume, Frontiniac, Muſcat de Lyon, Hermitage, &c. yet they are uſually imported to England, but not ſo often as the others. Vin de Gras, or Graves Wine, which is a pale dry white Wine, and is the better for keeping, has been alſo lately imported. Tho' Champaigne contains a little of a thick and oily ſubſtance, ſtill it retains a ſufficient quantity of a pure vinous ſpirit; but as it is ſeldom uſed but on the fret, it therefore produces a ſour gaſs in weak ſtomachs, and frequently affects it with grievous ſpaſms. Old mellow Burgundy does not produce diſorders of this ſort, and leſs affects the nerves. Claret, although it contains a gummy, oily ſubſtance, and but little tartar, yet it contains a large quantity of pure vinous ſpirit. It is thinner and ſharper to the taſte, and is, on the whole, a wholeſome liquor; that it turns ſour, however, in gouty ſtomachs, and moſt commonly brings on a fit, muſt not be paſſed over in ſilence †.

## MADEIRA WINE.

This contains a good deal of ſpirit and eſſential oil, but does not abound with tartar. As there has been ſuch a demand for this Wine of late years, it is probable there has been more conſumed in London, under the denomination of Madeira, than what the whole iſland produces. The Wine is made of grapes that are half dried in the ſun, and become raiſins. It will not bear the climate of England properly, as it is an unfermented Wine, without undergoing a long ſea voyage; and it becomes better the more it is conveyed

* Claret vel Clairet, French, from clair, clear, or bright, in compariſon with other Red Wines, formerly in uſe, which were all called Tents by the vulgar, from the Spaniſh word Tinto-Vinho, Tinto, Red Wine. Whereas the proper Tent Wine comes from Rota in Spain, and at preſent is but little demanded.—All Red Wine in the country is now called Claret Wine by the commoner ſort.

† The French fine their Wines with flint ſtones, which filtrates the Wine, and they always keep the caſk full.

conveyed to the South, or the warmer it is kept. Sometimes in England they put theſe Wines in ſtoves or hot-houſes. In America they keep them in ciſterns on the tops of the houſes. Perhaps found, old mellow Madeira may be preferred to any other ſort of Wine as a good ſtomachic. There are two ſorts which grow in the iſland from whence it takes its name, though properly of the ſame grape The genuine, natural, and beſt ſort, is of the colour of oil, and tinges in the glaſs, affording a hue or ſhade of a light blue, and has a kernelly taſte like a walnut. The commoner ſort is made of the ordinary grape, and they tinge it in the Wine-preſs with the *uva roxa*, or red grape, which they cultivate on the iſland for that purpoſe, and it makes the Wine of a foxy or deep colour. As the caprice of faſhion has reigned in England of later years in reſpect to Wines, as well as other articles of luxury, ſometimes they required them of one colour, and at other times of another, as ſaid before; and as the grapes are generally decayed before they are ripe, they put in geſſo, which is a kind of chalk, or abſorbent calcareous earth, which creates an ebullition, and gives the Wine that binding quality on the ſtomach, for which it is ſo eminently in eſteem, and from whence it is thought ſo wholeſome. The greateſt demand for Madeira Wine was in America before the war, being the ſort of Wine moſt generally in uſe there; where it was imported largely, not only by reaſon of a free trade to its native iſland, but, as it would ſtand better, and ſuited that climate preferably to any other. America, therefore, being conſidered as the ſtaple market for that Wine, which they term on the iſland the American Madeira, it was always tolerably cheap there; but ſince it has been ſo much recommended and held up by the faculty of late years in England as a ſtomachic Wine, it has put the invalids and the Wine Merchants together on writing their correſpondents at Madeira, to ſend over the very beſt ſort, with unlimited orders as to price; on which the Factors or Merchants there cull out a ſmall quantity of thoſe intended for America, and call it London or Engliſh Madeira, and at leaſt charge 10 l. per pipe extraordinary on the invoice price; which circumſtance, together with their being unfermented, and conſequently unable to ſtand the Engliſh climate without firſt paſſing the line or undergoing a long ſea voyage, has made them come out ſo exorbitantly expenſive and difficult ſince the war, that they could not be had at any price, and are at preſent in little demand; whereas 30 or 40 years ago, Madeira Wine uſed to be ſold in England as cheap as White Port, or the lower ſort of White Wine, and was ſeldom called for, except by the oldeſt arthritics under a paroxiſm of the gout, being conſidered

conſidered as a dram, or a very ſtrong Wine to remove it from the ſtomach to the extremities*.

## CANARY WINE.

This Wine is ſo called from the iſlands of the Canaries, and is endued with pretty much the ſame quantity of ſpirit as Madeira; but ſtill it contains more tartar, is ſlimy, and has more mucilage. It is made in the ſame manner as Madeira, of grapes that are half raiſins, from whence it is vulgarly called *Sec*, from the French word *Sec* or *Dry*, which appellative was formerly given to all White Wines in general with us in England. Falſtaff, in Shakſpeare, is made to ſpeak of Sec and Canary, as of two diſtinct liquors. Now-a-days Sec is only conſidered as the denomination of the dry ſort of Canary. It was, after the year 1600, that Canary Wine was at firſt imported and introduced into uſe, and only at firſt drank in dram glaſſes by the way of a cordial, being given only to the old and infirm. But in the year 1634, it was called for ſo very plentifully, both by old and young, that the demand was more than what the Canary iſlands produced, and therefore, to eke them out, they imported a quantity of Sherries and Malagas †, which, being well managed, paſſed for Canary in the Taverns, and were almoſt in as much requeſt as Port Wines have been of late years ‡. After the year 1600, that Canary Wine was at firſt imported into England, they were ſerved in Aqua Vitæ Meaſures, but afterwards increaſed to large potations, as ſaid above ‖.

## SHERRY WINE

Is ſo called from Xeres, a town of that name, near Cadiz, in the province of Andaluſia in Spain. It is ſtout, and of the ſtrongeſt ſort of White Wines, from poſſeſſing a large quantity of Brandy, and approaches nearer the taſte of Madeira than any other Wine, even than the taſte of Tenerif or Vidonia, though this laſt is vulgarly called Mock Madeira. It is of an oily kernelly flavour,

 and

* The New-York Madeira has, of late years, been eſteemed the beſt, even better than what came from the iſland in America. They frequently boil it, or parboil it in decanters, or jugs, by the fire ſide, by which method new Madeira, ſo torrified, may be rendered of the colour and conſiſtence of an older ſort.

† Mountain Wine comes the neareſt to an Elixir Vitæ, of any cordial yet known.

‡ It is ſaid that the firſt ſtock of Vines, which grow now and flouriſh in the Canary iſlands, came from Bacharach, or Bachrag, in the Palatinate of Germany.

‖ Vide Howell's Epiſtles, vol. 2. letter lvi. in which he treats curiouſly of the Wines uſed formerly.

and eſteemed the better if it partakes of the taſte of the borachio, or goat ſkins, in which they are brought from the mountains, in the ſame manner as the Malagas, and the longer they are kept the better.

## ITALIAN WINES.

Theſe Wines you would naturally conclude to be rich and generous from the nature of the climate; but they are generally ſtummed, or ſtoomed, and are ſweet and thin. Thoſe chiefly brought over are from Florence, in ſmall flaſks, and have a little oil at the top; it very ſoon loſes its flavour and ſtrength, and corrupts. There are White Wines which alſo come from Naples, much like ordinary Mountain Wine, but much ſweeter and more fulſome *.

In reſpect to Spaniſh and Portugal Wines, theſe, as far as may be judged, are pretty much the ſame in quality; they are all of a heating or warm nature, but Red Port is more aſtringent and bracing, and therefore, for many reaſons, to be preferred, where that property is required, though ſometimes Muſt, or new Wine juſt preſſed, or Brandy is thrown in, to render it ſtouter, and check the fermentation, which makes it leſs wholeſome; and this is, by the by, the great inherent miſchief, as it were, in moſt of theſe ſorts of Wines, the Portugal ones in particular; for, from not undergoing a due fermentation, the Brandy never properly aſſimilates or incorporates, but creates a raking or griping on the ſtomach, though, in fact, the ſpirit is frequently drawn from the ſame grape, or the ſame ſort of Wine, by diſtillation. Still, however, it remains groſs and ardent, from its nature, and not being of ſo fine a texture as the French Brandy, and, conſequently, being added to the Wines when firſt made, in order to quiet the fermentation, and again before they are ſhipped off, becauſe, without it, they would not keep that length of time, that of late years has, through a kind of faſhion, been required of them for uſe in England; the Wine and the ſpirit never properly mixing, they muſt, of courſe, become vapid, and the vapidity plainly appears, if you compare them with French Wines; moſt of the Spaniſh Wines are alſo ſtoomed or match'd, as they term it, with brimſtone, which likewiſe ſtops the fermentation; and that too repeatedly, becauſe the acid ſulphur evaporates of its own accord, and this is a reaſon that Brandy is added to them, for thus they keep long, and do

* The Italians give blaſphemous names to their Wines and Grapes, as Lachrymæ Chriſti, Mammæ Virginis, &c.

The fineſt Wine of Italy is ſaid to be that of Monte Fiaſcone, near Rome. It is eſteemed the Cordial Supernaculum of Europe.

do not turn ſour, but then there always remains a gas or vapour from the match; and the Wine, from being ſtoomed, taſtes faint and diſagreeable on the palate; but if the Port Wines could be mixed and aſſiſted with the quicker ſpirit, and more delicate flavour of French Brandy, it would greatly enliven their phlegmatic quality, and render them both wholeſomer and of a pleaſanter draught; but as this can never be had, being contraband in Portugal, the Port Wines muſt ever partake of the ſame ſtrong groſs ſpirit, which is inflammable, and more like what we call Spirits of Wine than Brandy.

It muſt alſo be obſerved, that in Wines, as well as in all other bodies, fluids, &c. there is a time in which they arrive at their meridian of perfection, but afterwards fall off, and become ſubject to decay. It has been the faſhion or cuſtom of late years, to keep the Wines too long, eſpecially Red Port, though a Northern climate will allow of it better than any other; for this you muſt carry along with you, that when Wine loſes its colour, it ſoon loſes its flavour and other vinous qualities, ſuppoſing it to poſſeſs any; and it is entirely owing to the quantity of Brandy thrown in at firſt that it will keep ſo long at any rate, which is a ſtrong argument againſt the flavour and delicacy of the Port Wines in general *.

There uſed to come over Annadias and Barabants Portugal White Wines; but of late years, owing to the badneſs, ſuppoſe of the vintages, they have not been imported into England.

It ſeems conſiſtent with reaſon, that the expreſſed juice of raiſins, or paſſas, or what is vulgarly called Raiſin Wine, taken in any large quantity, ſhould be very unwholeſome, becauſe it is, as it were, uſing the juice of the grape in a ſecondary way, or as an improper ſuccedaneum for natural Wine; for the raiſins are generally ſo preſſed together and heated in the barrel, that they are under a ſtate of fermentation, and half the juices of them become contaminated and putrid when they arrive. Beſides, the Wine is generally made of the very worſt ſort of raiſins that come from Smyrna, compounded with Britiſh Spirits, extracted from malt. The method there of preparing or curing them is, after cutting down the vines and burning them, to make a lixivium or lye of the aſhes and water; then they put the raiſins into the hot lye, and afterwards dry them in the ſun, hanging them on polls till all the acid of the fruit is deſtroyed, ſo there remains nothing but a candied muſt.



* There are near forty different ſorts of Grapes in Portugal, and all of them ſuitable for a Vinous Liquor. The commoneſt, or general ſort uſed for the making, or fabrick of the Port Wines, is called there the *Uva Baſtarda*, or Baſtard Grape. It is the ſmalleſt ſort, and the Size of an Engliſh ſloe, grows quite cloſely connected in the cluſter, and has a remarkably thick tough ſkin.

As ſo much has been ſaid about Wines, it is almoſt unneceſſary to notice, that the proper time to begin to drink them depends greatly on the nature and ſtrength of the Wine, the vintage, climate, weather, and the wine-vault or cellar *.

The famous Sir Edward Barry aſſerts, that the degrees of heat of every wine-cellar ſhould reach, according to Farenheit's Thermometer, from 32 to 36 degrees, below which the juices of vegetables will not undergo a fermentation.

In conſequence of the caprice or faſhion prevailing in Wines, as well as moſt other things, both of luxury and modern convenience, in the year 1732, the Port Wines were not thought full enough; they then over-drew or mixed them with Bene Carlos and Alicants, ſtrong, heavy, ſweet, and thick Spaniſh Wines, like bullock's blood. Some time after, they mixed them with the thin Wines of Galicia, called Ribadavias. I believe the year 1734 was, as I have always heard, one of the beſt vintages for Port Wines that ever was remembered; and there was one year that all the grapes periſhed at the time of vintage, owing to the inceſſant rains which fell, and it was ſtiled the rotten year in Portugal, and not any Wine came from Oporto that year.

The beſt time to bottle is, in my opinion, at four years date after the vintage, and to keep them two years in bottle before you begin to uſe them for draught; though the Phyſicians have, of late years, ſtrenuouſly advanced that, the older the Wine is, the more it exhilarates the ſpirits, and does not inflame the blood ſo much as the newer Wine is ſaid to be apt to do.

From the aforegoing premiſes it may be concluded that Wine, at the beſt, and even in its primitive ſtate, is a compound or mixture. Still the neceſſity of medicine, with the further appeal to luxury, reduce us, in ſome meaſure, to partake of it.

N. B. It is handed down traditionally, that Wine was ſold in England, at the firſt, in the Apothecaries' Shops.

## OBSERVATIONS

* It deſerves note, that Red Wine, bottled and laid upon its ſide, will only bark, or tinge, and ſtick cloſe to the bottle in the months of November and December, when the ſap of the vine ſinks to the bottom, or root, and will not at any other time.

Wine will naturally fret, when grapes puſh, or are moſt in vigour, which has been fabulouſly imputed to an occult ſympathy;—but it is chiefly owing to the change of ſeaſon in Autumn.

# OBSERVATIONS

## ON THE

# TREATMENT of the FRENCH WINES.

ON the landing Wines, the leſs they are expoſed to the inclemency of the weather the better; for they are always affected by the changes of the ſeaſons, and, of courſe, more or leſs, by that of climate.

The moſt proper times for ſhipping Wines are the months of March and April, as the weather is then temperate in France, and they will be landed pretty much in the ſame degree of temperature in England and Ireland.

The great art in keeping Wines is to preſerve them from fretting, which is done by keeping them in the ſame degree of heat.

In the ſpring and fall, the Wines in Bourdeaux are ſubject to changes that may be dangerous, if not prevented by rackings, which are, therefore, neceſſary in thoſe ſeaſons. Many imagine, that this diſpoſition of the Wine to change, proceeds from a kind of ſympathy at the time of the puſh of the vine and of the ripening of the grapes; but this is a vulgar error, it being occaſioned by nothing elſe than the change of ſeaſons about the time of the equinox.

If Wines ſhould be chilled, and, of courſe, turn ſoul from being ſhipp'd and landed in cold weather, they will ſoon recover by putting them in a warm vault, well covered with ſaw duſt. As ſoon as they are in the vault they ought to be covered up; but if ſhipped and landed in ſummer, and that the ſmalleſt degree of fermentation be found on them, it will be requiſite to dip the bung cloths in brandy, and leave the bungs looſe in the Hogſheads for ſome days, to give it time to cool; and if in a fortnight or three weeks the fermentation do not ceaſe, and the Wine become bright, it will be proper to rack it, (matching the hogſheads well with brimſtone) and force it with the whites of eight eggs. If it then becomes fine, bung it tight, and let it remain ſo until it is bottled.

If Wines, new landed, are wanted ſoon for the bottle, it will be neceſſary to force them immediately, and let them remain, bunged cloſe, for at leaſt a month, in which time they will require to recover from the forcing; and if they remain two months, it will be better; for Wines, bottled in high order, come much

ſooner

ſooner into drinking than if bottled when flat, which all Wines muſt of courſe be after forcing.

Wine muſt never be bottled that has the leaſt degree of foulneſs, which is always accompanied with more or leſs tendency to fret; for if bottled in that ſtate, it will never come in order, and very poſſibly may be loſt.

In all ſuch caſes, there is no other remedy but repeated rackings, and care muſt be taken (after rincing the hogſheads well and drawing them) to burn a good piece of match in them. This cools the Wine, and there is no danger of hurting the colour as ſome people think; for it recovers it in a little time; but even if it did injure the colour, it is abſolutely neceſſary; for if Wine is ſuffered to continue on the fret, it will wear itſelf to nothing.

Wines bottled in good order may be fit to drink in ſix months; but they are not in perfection before twelve, from that to two years they may continue ſo; but it would be imprudent to keep them longer, for the Wines in general have not the body they had formerly, from the vines being too much forced.

It ſometimes happens that Wines, ſcuddy and ſtubborn, will not fall with one, or even two forcings. It will then be proper to give them five or ſix gallons of good ſtrong Wine, and force them with the whites of a dozen eggs, and in them may be mixed a tea ſpoonful of the ſand produced by the ſawing of marble, which may bring down the ſcud; but if this is not to be had, a ſmall ſpoonful of fine ſalt may be ſubſtituted in its place.

It is ſcarce neceſſary to obſerve, that bottled Wine in winter ſhould be well covered with ſaw-duſt; and if the vaults where Wine is kept are cold and damp, the floor muſt be ſtrewed ſome inches thick. If ſaw-duſt is thrown upon the hogſheads, and they are bedded three or four inches thick up their ſides, it will be a means of keeping them from the fret.

The ſame treatment is to be regarded with White Wines, except that they require to be higher matched, particularly Muſcat Wines, ſuch as Frontignan, Lunel, Beziers, &c. which being often ſweetened with honey, are very ſubject to fret; and thoſe only frequent rackings, with a great deal of brimſtone, can cool.

Hermitage, from not being ſufficiently cured, and poſſeſſing more richneſs than Claret, is alſo very liable to come on the fret, and will require pretty much the ſame treatment as the Muſcat Wines.

Attention ſhould be had to bottle it in fine weather, when the wind is Northward; but to avoid froſty weather. In England and Ireland the months of April and October are the moſt favourable for it.

When Wines are racked, and the lees immediately paſſed thro' flannel bags into cloſe-neck'd jars, and directly bottled, there will be

be very little loſt by rackings, as the Wine, when fine, may ſerve for filling up, or other purpoſes.

With Wines, deſtined for warm climates, it may be proper to rince the hogſheads with Brandy; and in bottling, many not only rince the bottles, but the corks alſo with it.

Wines that have remained a certain time (three or four months) in a vault, and made leſs or more lee, ought never to be ſent into the country without firſt racking them, otherwiſe they may be liable to fret; and if bottled in that ſtate, may riſk the being loſt.

Wines which may be ordered for immediate drinking, will be forced on the ſhipping, and in a few weeks after they are landed, will be fit for the bottle.

The forcings proper for Claret are the whites of a dozen eggs, beat up with a tea ſpoonful of fine ſalt, and well worked with a forcing rod.

Great care muſt be taken that no faulty egg is uſed. This is for one hogſhead.

The forcing for White Wine is Iſinglaſs, diſſolved in Wine. One ounce is ſufficient for two hogſheads.

No ſalt is to be uſed in forcing the White Wines.

## FAREWELL.